

## GOAT IN THE GARDEN @ AUTHENTIQUE

*our menu is designed for sharing*

potato flatbread, comté, apple & sage jelly (gf) £7

aubergine, miso, walnut & sour plum (gf, df) £8

heirloom beetroot, olive & elderberry (gf, df) £8.50

turnip, cured yolk, liquorice & lardo (gf) £10

raw plaice, lacto tomato & baby spinach (gf, df) £11.50

smoked goat, leeks & curd (gf) £14

baked saint marcellin, acacia honey, greengage & cobnut (gf) £10

chocolate & olive oil mousse (gf, df) £6.50

(gluten free bread available + £3)

*our suppliers:*

*goat: Cotswold Kid Meat (aka: Just Kidding)*

*seafood: Henderson seafood*

*veg: Nama Yasai or from our friends down the road at Fam*

*pullet eggs: Fluffetts Farm*

*raw rapeseed oil: Duchess Oil*

*wild fruit: foraged by us*

*cheese, vinegars & preserves: from Authentique!*

some of our food may contain nuts and other allergens, if you have a special dietary requirement please notify a member of our team // an optional 12.5% service charge will be added to your bill

instagram: @goatin.thegarden

[www.goatinthegarden.co.uk](http://www.goatinthegarden.co.uk)